



From Pickles to Jelly—Open House Teaches about Food Preservation



Have you wondered how to make jam without cooking it or pickles in your refrigerator? Is it safe to preserve fresh salmon with a pressure canner? How do you make fruit leather and dried fruit for hiking snacks? All these questions and more can be answered at the UCCE Master Food Preserver Open House on Thursday January 16, 2020 from 3:00 p.m. to 6:00 p.m. The Open House will be in the UCCE Auditorium, 2156 Sierra Way in San Luis Obispo. Feel free to drop in for a few minutes or stay longer.

There is no formal class, but there will be several information stations for you to visit. You'll learn about what can safely be preserved in a pressure canner versus a boiling water canner. What's the difference between a pressure canner and a pressure cooker? Is it safe to use your new electric pressure cooker you received as a gift during the holidays as a canner?

A dehydrating station will be available to learn how to make yummy snacks and a freezing station to learn how to avoid freezer burn on that expensive cut of meat. How long does food last in a freezer anyway?

Making your own sourdough starter is very easy to do. Along with sauerkraut and kimchi, these are all fermented foods. Stop by the fermentation table if this topic interests you!

Sign up for our email list, we do not share and only send out a few emails each month. You will be one of the first notified about our upcoming workshops. Frequently our classes fill weeks before the workshop article prints in the newspaper and we no longer take walk-ins. You will also receive our monthly *Pantry Press* newsletter. It's filled with food safety tips, upcoming events, and what the UC Master Food Preservers are doing to help keep our community food safe!

Have you wondered what a UC Master Food Preserver is or how to become a volunteer? You're in luck! There will be a training session starting soon and all the information needed to join will be available at the Open House. Master Food Preservers will be available to answer questions and share how they have helped the community by teaching food safety and preservation methods throughout San Luis Obispo County.

For more information visit our website <http://ucanr.edu/masterfoodpreserverprogram>

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